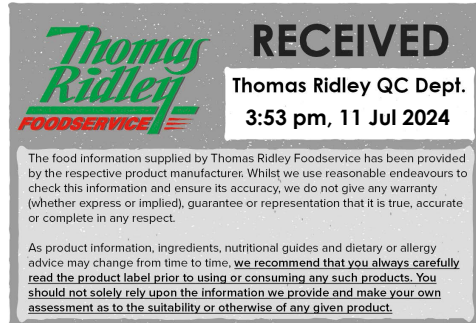




IOTA



1. GENERAL INFORMATION:

Product code: 512202005

EAN (Product): 8435261900271

EAN (Box): 18435261900278

Origin: France

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Iota is a powdered, plant-based gelling agent derived from red algae. It makes it possible to create very elastic and soft gelatines which, if they break, can be newly formed by leaving them to stand. Suitable for freezing.

3. INGREDIENTS:

Gelling agent: Carrageenans E-407, sodium chlorate and sunflower oil.

4. APPLICATION:

Dissolve at room temperature in an aqueous medium, heat to 80°C and allow set.

Incorporated during injection at a concentration of between 0.20 to 0.50 % of the final product, it helps to reduce cook off juices, it improves the binding and slicing parameters giving a smoother tasting product.

Dispersion:

To disperse the product without lumps:

- Premix the powder with the other dry ingredients,
- Or, disperse it in a non-solvent medium (oil, alcohol), and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

Dissolution:

The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).

A complete dissolution can be obtained from 80°C (176 °F).

Texture:

The gel sets when cooled to a temperature of between 45 to 55°C (113 – 131 °F).

The product can be used in aqueous, dairy, or fruit media, with various total solids contents. It is however standardized in water, to ensure a constant reactivity in cooked cured meat products

Iota has very specific characteristic and produces a soft, elastic gel. It can also be used to make hot gelatin.

Use in food products. Maximum dose: 10 g/Kg. Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

For use directions, receipts and applications see web page: www.albertyferranadria.com



5. SHELFLIFE:

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 500g/17,60oz

Units per box: 24

Weight box: 12 kg

Unit dimension: High: 175 mm

Diameter: 99

Box dimension: 45 x 36 x 38, 5

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261900271

GTIN-14 code: 18435261900278

8. LEGAL REQUERIMENTS:

Carrageenan contained in Iota conforms to the definition and specifications from JECFA (FAO/WHO), FDA (21CFR) and European Commission Directive 2008/84/EC. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

9. SPECIFICATIONS:

Rheology	Breaks strength of a gel at 1% in brine: \leq 50g measured at 10 °C (50°F), on a Penetrometer.
pH	8 to 11 – measured in a 1% aqueous solution
Aspect, Flavor	A creamy-white to light-brown powder, of neutral odor and flavor
Particle size (gum)	80% less than 100 microns (ASTM screen N° 140)
Loss on drying	Not more than 12 %
Bacteriological	Total plate count : max 5000 CFU/gram Yeast and Molds : max 300 CF/gram Pathogenic bacteria (E.coli in 5 grams, Salmonella in 10 grams) : Negative by tests

10. ALLERGEN INFORMATION:

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof*	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof**	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

11. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	120
Energy (kJ)	480
Protein g	0
Carbohydrates g	0
Of which sugars g	0
Of which dietary fibre g	56
Fat g	1
Of which saturated g	0
Salt g	11

This nutritional datasheet has been established following the current regulations requirements of the time of edition. The values are based on our best knowledge. They are calculated on the basis of average values obtained from our own measurements or from the literature. These values are given for information only and are not to be considered as specifications. They do not constitute a guarantee as to the properties of the product.

12. GMO STATEMENT:

Iota is not submitted to a specific labeling according to (EC) regulations N° 1829/2003 and 1830/2003.

Iota is not treated with irradiating process and do not contain any ionized ingredient. Consequently, it is not concerned by Directive 1999/2/CE of the European Parliament and of the Council of 22 February 1999 concerning foods and food ingredients treated with ionizing radiation.

GMO: Regulation 1829/2003

Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

13. PRODUCT CLASSIFICATION:

	Carrageenan	Sodium chloride
EC No	232-524-2	231-598-3
CAS No	9000-07-1	7647-14-5
E No	E 407	

14. LABEL:



Based on: Product information of the manufacturer.

Review date: 18-December-2023

Revision number: 11

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia